THE GENESEE FARMER.

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COMMUNICATIONS.

FOR THE GENESEE FARMER.

EVERGREENS.

We cultivate plants with a view to their rarity, as well as to their beauty. Through much of the Genesee Country, evergreens are rare; and these, to the eye of Taste, are particularly pleasing in winter; more pleasing when distributed by the hand of man, round his dwelling, than when seen in the forest—not that cultivated plants are more beautiful, but fewer and rarer.

Evergreens, in the colour of their leaves, vary exceedingly. *Andromeda calyculata* preserves through winter, a fine green, in the thick shelter of hemlock swamps; but it changes to a rusty brown in the open marsh. The unsheltered leaves of the *red cedar*, are also greatly discoloured; and the *hemlock*, in open situations, is a pale olive green. In unchanging verdure and brightness, I have seen no tree that excells the *balsam fir*.

The genus *Pinus* may be divided into three sections. 1. The *pines*,—several leaves in a sheath. 2. The *firs* and *spruces*,—leaves single, somewhat distichally or cylindrically arranged on the branches. 3. The *larches*,—leaves deciduous.

1. The white pine, (*Pinus strobus*) preserves its colour well through the winter, and the length and silkiness of its leaves, places it first on our list. The Norway pine (improperly so called, for it is not a native of Europe) is also a fine tree; and grows on the high lands, in the southern parts of our district. It is the *Pinus monticola* of Muhlenberg. *Pinus variabilis* is said to be a beautiful tree, with leaves four or five inches long. Other species would add to the varied appearance of the shrubbery.

2. I recur to the balsam fir (*Pinus balsamea*) It is surprising, that the late *A. Parmentier* declared that "this is the only large evergreen which succeeds in this latitude." I cannot account for the mistake. Floy remarks, that these trees, when taken from the mountain, seldom succeed, unless placed in a nursery.—This is true, when set out in grass plats, and left to themselves. In droughts, grass lands become comparatively dry, while cultivated soils remain moist. I planted several from a swamp, in *Hector*,—rather shallow,* as most evergreens ought to be planted, and laid round plenty of old hay to keep the roots *moist* and *cool*, and to destroy the grass. With this treatment, nearly half the trees grow.

The silver fir (*Pinus picea*) of Europe, is very elegant; and even clumps of our hemlock (*Pinus canadensis*) should appear in extensive shrubberies. Those from open grounds will be the best; having better roots—having better tops, that is, having dense foliage, which clothes them from the ground upward, and which *no knife should touch*. In this case, taste and success are inseparable. Hemlocks which have grown in thick woods, generally die when the other trees are cut away, having nothing to shield their trunks from the heat.

The black spruce, (*Pinus nigra*) is found a few miles from *Ithaca*, and in some mountainous districts of Pennsylvania. Last season, I applied for it at three great nurseries, without success. Its dark green foliage makes a fine appearance in winter.

Pinus abies, from Norway, of a bright green, well merits a place beside our red spruce, with a denser foliage. The white spruce (*Pinus alba*) abounds in several swamps, of the Genesee country. I took two small plants of this tree from a morass two or three miles N. E. of Geneva; and wrapping bog moss round the roots, (which had never touched bottom) planted them in the garden. The moss supplied them with moisture till their roots were adapted to a harder soil; and I observed no diminution of vigor, notwithstanding the extraordinary change of situation. I prefer small seedlings to larger plants of stunted growth.

3. These are not evergreens; but the European larch (*Pinus larix*) I find to be vigorous and hardy.

The genus *Thuya* includes the white cedar of our swamps, (*Thuya occidentalis*) and the Chinese Arbor vita (*Thuya orientalis*). The latter preserves a better green in winter; but our species appears the more vigorous. The white cedar, like the white spruce, and the red larch, in our district, grows naturally, in swamps; but spreads on the dryest hills, when no longer imprisoned by other trees. It is very ornamental.

Our red cedar (*Juniperus virginiana*) deserves further notice. Though a native of the precipitous banks of our lakes, I have seen one tree in a swamp of the outlet above Waterloo. This shews that it is also indifferent to soil. By the thick forest, this species was long confined to the banks of the Cayuga, near this place: but it now spreads eastward, into the open woods, in consequence of the scattering of the seeds by birds. Some years ago, I strewed more than a peck of those seeds in a neglected field; and many young trees have arisen from that sowing. The old trees afford food and shelter to the glattonous *cedar bird*, which in consequence, visit our fruit trees in greater numbers; but this evil admits of a remedy.

Of this genus, is the common juniper (*Juniperus communis*) remarkable for its varied forms;—sometimes upright, like a post,—and sometimes with horizontal branches near the ground, rising in the shape of an ill-built haystack. The former figure is much admired; and to obtain it, sometimes a cord is wound spirally round the tree, which prevents the branches from spreading. I have found it difficult to transplant this tree, successfully, in autumn: but a branch which had been loaded with berries, and cut several feet from the ground, grew freely on being planted in a moist and mellow soil.

The savin [*Juniperus sabina*,] a native of both Europe and America, is a low shrub; but it deserves a place with Juniperus, [*prostata?*] which forms thickets at the Falls of Niagara, and other places.

The shrubby horse-tail [*Ephedra distachya.*] from the south of Europe, is also an evergreen, though leafless; and its branches resemble some species of *Equisetum*. It is perfectly hardy, easily increased, singular, curious, and ornamental.

Two evergreens, beautiful in summer by their flowers, and in winter by their broad leaves, (*Kalmia latifolia*, and *Rhododendron maximum*) have been found difficult to cultivate in some parts of our district. This difficulty is ascribed to the soil. It is a curious fact, that wherever the *detritus* of this calcareous region was deposited by the Deluge, the *Laurels* do not occur. It is true there is a locality of *Kalmia*, on the hill, north of Ithaca, near Fall Creek, among gravel, some roots of those plants penetrating the seams in the siliceous rocks; but I observed no deposits of calcareous matter. Those shrubs are too beautiful to be relinquished without many efforts.

Several other evergreens may be noticed hereafter.

D. T.

2d mo. 12, 1831.

* I had this advice from my friend, *H. G. Spafford.*

FOR THE GENESEE FARMER.

EFFECTS OF FROST.

MESSRS. EDITORS—A few years ago, I lived in the neighborhood of a market town, and one of my neighbors was in the habit of marketing, more or less, early vegetables every summer; among which, he was always able to bring in green corn earlier in the season than any one else living on the same kind of land, and with the same seed.

After some years, it was discovered that his secret was to plant his corn after the frost had commenced in the fall, and the ground become slightly frozen, or during some open thawing weather in the winter; and the reason was said to be, that corn planted at a time when it could become soaked and saturated with water, and then frozen with the earth, would obtain the property of withstanding the frosts of spring, and become a hardy vegetable.

Not being a farmer, I have never tried it, and therefore cannot vouch for its authenticity.

Are you or any of your readers acquainted with this fact, or know any case analagous to it?

Would it have the same effect on any other kind of seeds, and how would it operate with beans, cucumbers, &c.?

If true, it is probably a new feature in vegetable pathology, and well worth trying the experiment.

N. G. W.*

FOR THE GENESEE FARMER.

COFFEE.

MR. TUCKER, SIR—I agree with your correspondent S. on the subject of filtering coffee—it is decidedly more *palatable, healthy* and *profitable* than any other process. The peculiar taste of leached coffee, which those used to drinking the stewed kind, are apt to call raw, grows out of an acquired and vitiated taste.

S's remarks, as to roasting and grinding, are perfectly catholic, as well as his process relating to its preparation.

The philosophy of the *why's* are as "plain as road to parish church," and to my conception the *rationale* is so palpable, that I admire that the old *boiling*, *stewing*, and *distilling* process should obtain at all.

When I first began to keep house, my wife used a simple flannel or cotton bag, with two wood skewers put through the hemming, to keep it from sinking into an earthern pitcher, which was our coffee pot, and I had such coffee as an Arab Scheick might delight to honor with his approbation; but now being blessed with John Roger's portion of the poor man's blessing, we have resorted to the regular leach.

The *why*, that it yields a greater abundance of extract, I thus explain—that pure water uncharged with the essence of coffee, is a better solvent or menstruum than the same water, which by boiling with the material has become saturated, and its solvent power destroyed; in the one case, you pour on the water two or three times, which then passes pure and uncolored, and the whole is dissolved. To render it plain, a fluid is said to be saturated when it cannot dissolve any more, as in the case of brine or sweetened liquors, which every one has observed, with salt or sugar laying undisturbed for any length of time, its appetite and capability is palled and destroyed; and if digested a thousand years at the same temperature, it would not take up another grain. It is self-evident, that the grounds of coffee after using, are still soaked and saturated with the liquid, as strong as any part of the "coffee drink" used.

To elucidate this assumption, allow me to relate the following story:

A person of my acquaintance, who kept a large public house, had got him a filtering coffee pot, being convinced that he should not only improve that delightful beverage, but be a gainer on the score of economy. A poor woman who lived in the neighborhood, who used frequently to assist in the kitchen, was in the habit of taking the grounds of his coffee pots, from which, by a second boiling, she was

enabled to have a very good dish; but a few days after he had commenced his new process, she said to the mistress, "What is the matter with your coffee, lately—you have got a poor kind, I guess." "Why?" asked the lady. "Because," says she, "it has got no strength in it." "Oh," answered the mistress, "we have got a patent coffee pot, which we are trying."

"Well," said the poor woman, "it is a good for nothing Yankee cheat, and it ought not to be used, and it shouldn't if I could hinder it." The shoe pinched the poor woman's toes—she was curtailed of her mornings comfort, and it was denounced a deception, much to the proof of its usefulness, and was the real and true test of the fact.

The *why* that coffee is better both in flavor & effect is equally palpable and conclusive, and is thus explained;—The peculiar flavor which coffee possesses over any other burned vegetable berry, grain or root, resides in its peculiar aromatic essential oil. All essential and volatile oils are specifically lighter than water, and in heating rise first in vapor, and pass off if not condensed; this peculiarity constitutes the process of distillation. Now in the boiling process, the fine *aroma* which constitutes the value of this king of drinks is distilled off in vapor and lost, and the drinker of it is fed with what in another process constitutes the slops of the still house, when compared with the true article.

As your correspondent observes, it is but a five minutes' business to make the best cup of coffee that ever smoked in a Turkish Harem.

If made in this way, you may, without danger to the stomach or bowels, make it so strong that it will bear up an *iron wedge*, to speak hyperbolically; only observe to dilute with plenty of cream and sugar, and drink the less quantity of a much superior article. Speaking of cream, note—coffee and strawberries cannot be good without it, and the fresher the better.—With a brief recipe I will close this trespass:

Roast brown—roast often—grind when wanted—filter quick and strong—reduce with cream, and please the taste with sugar. Y*

FOR THE GENESEE FARMER.

WHEAT.

Having read an article in the third number of the Genesee Farmer, upon the cultivation of wheat, in which the variety known as the white flint, is somewhat favorably noticed, I am induced to give the following brief statement of the result of my experience in the cultivation of this and the red bald wheat:

In the fall of 1826, I assisted in the sowing of about twenty acres of ground to wheat, in which there was little or no difference in soil, time or preparation, and upon which was sown the three following varieties. viz—white flint, red bald, and beaverdam, or yellow bald. The latter produced but a light crop of wheat, although the growth of straw was greater than either of the others; the straw is very long, head short and light, and usually falls down before it fills; at least such has been the case in all the experiments that have come within my observation.

With respect to the others, there was no perceptible difference in their growth or appearance, except that the flint had rather the advantage in situation, from being more exposed to the sun than the others, and consequently, was rather more even in its growth. It was a beautiful field of wheat, and I think as well headed as any that I have ever seen of the kind. The following was the average per acre, while in the sheaf, and after thrashing. I give the number of bundles to show the difference in the heading of the two kinds, as the growth of straw was about the same:

Red bald gave 360 bundles, yielding 30 bush.
White flint " 356 " " 23 1-2

Shewing a difference in favour of the Red of six and a half bushels per acre.

I have tried it since, and many of my neighbors have sown it repeatedly, and the result so far as I have been able to ascertain, has never been any more favorable to the flint, than the bove, when sown upon the same soil, and at the same time. It appears to be a hardy plant, and withstands the vicissitudes of the season as well as any variety, and is usally a very flattering crop while on the ground; the straw is short and stiff, which prevents its lodging as much as most of the other varieties; but it fails in yield from the bundle or acre, and is much harder to thrash by hand, than any other that I am acquainted with. The farmers in this section have pretty generally ceased to cultivate it. The varieties which are held in the hightest estimation among them, are the red bald, red and white bearded, and a bearded variety, called the crate wheat, which has been lately introduced among us, and is very highly recommended by those who have tried it.—For my own part, I am not much acquainted with any of the bearded wheats, as I have as yet been able to raise as good crops of the red bald, as any of my neighbors have of the others. I give it the preference, from its being the pleasantest to work among.

The above statement and remarks are drawn from but a short and limited experience in agricultural pursuits, and are offered to the public with the hope, that some one more acquainted and better able to throw light upon the subject, may be induced to take it up. W.

Yates co. 5th March. 1831.

FOR THE GENESEE FARMER.

IMPORTANT TO FARMERS.

MESSRS. EDITORS—As you look abroad for a part of your patronage, I take the liberty of advising the farmers, through your paper, to water-rot their flax, it being the easiest, cheapest, and most profitable way of preparing it for dressing, either for market or home use. By water rotting the flax, the farmer will gain, in saving of labor, yield of flax, and in the price of the same, twenty five per cent.

The best time for water rotting flax, is during the summer. Put the flax in small bundles, and steep it in still water about 48 or 60 hours. The farmer must judge of its being sufficiently rotted, by watching it while in the water. As soon as the lint or coat separates from the stalk, it is then time to remove and spread it out to dry, which will require three or four days; this depends, however, on the weather A week's attention to it, in this manner, is sufficient to have it ready for cleaning.

Experiments have been fully made as to the strength and durability of cloth made from water rotted flax, and likewise that made from field or dew rotted; and the advantage in favor of the former, is about fifty per cent. Water rotted flax can be bleached immediately after it is dressed, so as to become as white and as soft as silk; while with dew rotted flax, nothing can be done.

The following is the manner of bleaching flax, and it is in the power of every farmer to try the experiment:

Boil it in ash lye of about half the strength necessary to make common soap, for two or three hours, then rinse it well in vinegar and water, or any other weak acid preparation, and lay it either in the sun or under cover, where there is a free circulation of air.

I feel confident, that if our farmers would try the foregoing experiments they would be encouraged to cultivate this highly useful, and hitherto much neglected plant.

E. QUINBY.

NOTE—We were pleased with the above communication on flax, which we presume is from a practical man, at least his views of the subject are mostly correct, and we would refer him to the 28th page of the Farmer, also to the United States Journal there referred to, and if he would call at the office, the Editor would be glad to converse with him upon the subject.

OYSTER PONDS,

IN WESTERN NEW-YORK.

Though the planting of oysters is not exactly either Agriculture or Horticulture, yet it is planting. Many years ago, I proposed to try the experiment of raising oysters, in small artificial ponds of salt water, in the western part of this state. Will you allow me to repeat the suggestion? The salines of the West afford water salt enough, and salt does not waste by evaporation, so that the cost would be but a mere trifle. Oyster seed—small oysters, such as they plant in the bays of the sea shore, may be had in plenty, transported by the canal; and with such facilities, ought not the experiment to be tried? It appears to me that there can be no difficulty in "growing" your own oysters. When the ponds are once stocked, they will supply themselves with seed. The Onondaga Lake, if all its inlets of fresh water were detached from it, would become a miniature of a salt water sea, and, by the help of a few barrels of oyster seed, from the ocean, an oyster bed, in the course of a few years. Possibly, however, its springs of fresh water, and supplies by rain and snow would be more than equal the loss by evaporation; in which case, it would remain too fresh for an *Oyster Garden!* S.

SELECTIONS.

PRINCE'S HORTICULTURE.

We have been very much pleased with the perusal of "A short treatise on Horticulture," by William Prince, both as to matter and manner. As we are convinced that every work which contributes to the advancemet of Horticulture in the United States, is more or less interesting to our redears, we shall occasionally make such extracts from it as we think will be most likely to amuse by instructing. We are anxiously waiting for his forthcoming work on Pomology, which we trust will reduce the Babel-like confusion of names of fruit to order, "a consummation devoutly to be wished for" by all classes of society.

SEASON FOR TRANSPLANTING.

Spring is the season when we find the most pleasure in making our rural improvements and from this circumstance, probably, it has become the most general season for planting trees—but experience has proved the fall planting to be the most successful, especially in those parts of the United States which are subject to droughts, as the trees planted in autumn suffer little or none from a drought, when those set out in spring often perish in consequence of it.

Notwithstanding, with regard to those fruits that have been originally brought from warmer climates—such as the peach, apricot, nectarine, and almond, which are natives of Persia, Armenia, &c.—it is necessary for us to consult the operations of climate also, and from a consideration of these attendant circsmstances, I have come to the following conclusion:—In localities south of New York, the fall season is preferable for transplanting *all trees*—north of New York, the fall is preferable only for the apple, pear, plumb, cherry, quince, and all other trees of northern latitudes; whereas, the spring is to be preferred for the peach, apricot, nectarine, and almond, which for the reasons above stated, might, during severe winters, suffer from the intensity of the frost. Still I do not mean to assert, that trees of these kinds are certain to be injured by the winter, as in very many seasons they are not in the least affected, still they are exposed to vicissitudes which may or may not occur. Many gentleman, however, of excellent judgment, make their plantations in the fall, which only serves to prove, that even in the most intelligent minds a diversity of opinion exists.

TREES, &c. ON THEIR ARRIVAL AT THE PLACE OF DESTINATION.

As soon as the trees arrive at the place where they are to be planted, let a trench be dug in cultivated ground, the bundles unpacked, and the roots well wet, and immediately covered with earth in the trench, observing to make the earth fine that is spread over them, so as not to leave vacancies for the admission of air to dry the roots—it having been found by experience, that the thriftiness of trees, the first season after transplantation, depends much on the fine fibres of the roots being kept moist and not suffered to dry from the time they are taken up until they are replanted—a precaution which is always attended to with respect to the trees sent from the Nurseries of the Proprietor, as the roots are invariably kept moist from the time they are taken up until they are packed ready to be shipped. Their success, therefore, must depend pricipally on the subsequent management on their arrival at the place of destination; for if, when the bundles are unpacked, the trees are carelessly left exposed to drying winds, the young fibres of the roots must perish, and the trees, if they live at all, cannot thrive the first season, as they can receive little or no nourishment until those fibres are replaced.

MANNER OF PLANTING.

Let the holes be dug somewhat larger than is sufficient to admit the roots in their natural position, and of sufficient depth to allow the tree to be placed two or three inches deeper than it was before transplanting—take care to cut off any wounded parts of the root, and to reduce the top full one third, by shortening the branches, or thinning them out. Let from two to four shovelsful of well rotted stable manure, in proportion to the size of the tree, be incorporated with the earth, and the whole made fine previous to filling it in; and during the operation of filling in the earth, let the tree be several times shaken, in order that the soil may be admitted among the finer roots; and when completely filled in, let the ground be well trodden down, and finish by making a hollow or basin round the tree to catch the rain and convey it to the roots, or to receive the watering which it will be necessary to give it, should the season prove dry.

TO CAUSE THE TREES TO THRIVE.

The ground where they are planted must be kept cultivated—young trees will not thrive if the grass is permitted to form a sod around them; and if it should be necessary to plant them in grass ground, care must be taken to keep the earth mellow and free from grass for three or four feet distant around them; and, every autumn, some well rotted manure should be dug in around each tree, and every spring the bodies of the apple, pear, plum, and cherry trees, and others that it is particularly desirable to promote the growth of, should be brushed over with common soft soap, undiluted with water—this treatment will give a thriftiness to the trees surpassing the expectation of any one who has not witnessed its effect. Should the first season after transplanting prove dry, regular waterings will be necessary; as from a neglect of proper attention in this respect, many lose a large portion of their trees during a drought.

From the New England Farmer.

Extracts from an address delivered before the Middlesex society of Husbandman and Manufacturers, at their annual festival, Oct. 7.

Action, rather than speculation, and to exhibit practical results, rather than theoretical schemes, are the appropriate business of Farmers, on an occasion like this.

The importance of the subject, on which I have had the honor of being invited to address you, is too deeply felt, and too generally acknowledged, to require either arguments to enforce, or eloquence to emblazon its claims. It need only be said, that the first sod that was turned, was one of the first decided steps from a savage to a civilized life, and that in proportion to his advancement in agriculture and the arts of husbandry, man has, in all ages, receded from barbarism. Compare, for a moment, the miserable condition of the houseless, roaming savage of the forest, clad in the skins of beasts, furious and ungoverned as himself, depending for his subsistence upon the uncertain fruits of the chase, or the spontaneous productions of the earth, with the substantial, permanent comforts of the industrious, intelligent, and virtuous farmer;—and will not the contrast reconcile the cultivator of the soil to a cheerful obedience to the divine command, to "eat his bread in the sweat of his brow?"

We find the opulent, the powerful and learned of modern, as well as ancient days, devoting their wealth, their influence and their talents, to the advancement of the interests of agriculture.

Who, then, is so regardless of the utility, the honor or the pleasure, of cultivating the soil, as not to aspire to the honorable appellation of Farmer? Who does not wish to withdraw from the anxious cares and uncertain pleasures of merchandise, and the perplexing duties of public or professional life, to repose on the tranquil bosom of rural retirement, and taste the pleasures, as well as partake in the labors of rustic life?

Books, I am aware, are the most distrustful source of information, among many of my agricultural brethren. This ought not so to be. While the professors and friends of all the other arts and sciences, call to their aid the light and accumulated *written* wisdom of the past and present ages, why should the art of cultivating the earth, by far the most important of all the arts, be allowed no other guide than blind tradition?

To what are we attributing the recent rapid advances in agricultural knowledge? What has enabled the farmer to discover new sources of wealth and pleasure? What has staid the wasting mania for emigration, and taught our young men, that from a New England soil, and a New-England fireside, more substantial comforts may be derived, than can be found "beyond the mountains?" What, I say, has done all this, but books, and the scientific communications of literary men, who have devoted their wealth and their talents to lighten the burdens and increase the stores of the farmer?

Allow me, while on this subject, to advert to one source of information, which has been, in no small degree, instrumental in producing these favorable results. I mean the various periodical publications of the day. At the head of these stands the *New England Farmer*. This has done much to arrest the withering power of ancient custom—has not only taught us the theory, but has enabled us to realize the pleasure of fruitful gardens, of smiling fields and luxuriant harvests. I am confident the sincerity of my motives will not be questioned, when I recommend the sound practical lessons of its enlightened Editor, to the constant perusal, not only of farmers, but to every friend of rural economy.

From the 3d vol. Plough Boy.

ERGOT IN SPEARGRASS.

For the following extract from a letter, we are indebted to Dan Bradley, Esq. of Marcellus, to whom we tender our thanks for the favor. By this it will be seen, that our farmers ought to be extremely cautious as to the state of speargrass, when cut for fodder, as the most deleterious consequences to their stock will follow, if it should be iefected by the ergot.

Genoa, Agust 9, 1821.

I have lived more than half a century, and never heard of the smut in grass, until I learned it from the Plough Boy, and woeful experience. Soon after my son returned from your house, I found all my neat stock, except two, disordered, and from what cause I knew not. The first I discovered, was my oxen beginning to be drowsy, with the loss of appetite, and soon followed with swelling in their limbs, and in great pain; and in in a few days, all the rest of my stock, as I observed before, except two, were in the same condition. I now began to find out, or rather to search for, a cause, that I might better apply a remedy. After observing the symptoms, and studying into the nature of the complaint, I remarked to my family and neighbors, that I should think my cattle were poisoned, if there were any poison in my hay; but knowing it to be clear of any poisonous plants, and that there was nothing but pure spear grass, or as some call it, June grass, I was at a loss still for the cause.

After some time had elapsed, and many experiments were tried to no purpose, Miles Bradley came to my house, and told me he had read in the Plough Boy, that there was a certain smut in hay, that occasioned what is called the hoof-ail; it being of a poisonous quality. We then went to the barns, and on examination found my hay very full of it. I then removed as many of my cattle from the barn into the field, as I could, and fed them at a stack of another kind of hay; the most of which soon began to recover.

I am fully convinced, sir, of your remarks, when last at my house, that a systematic mode of farming is the best, and that land ought not to lie too long to grass. As this field from which I cut my diseased hay, was small, and produced well, it has been mowed for five and twenty years successively; and it being an early kind, I always put it in the bottom of my mow. I came to it, just when our last great snow came on, and my cattle could get nothing else.

I have other reasons, however, to convince me that this was the cause of my calamity, which I have not time to mention. I shall leave you to make your own comments to the above. My loss of stock amounted to more than 100 dollars, besides the injury done to many that survived. I remain with esteem, dear sir, yours, ADONIJAH TILLOTSON.

LIME NECESSARY FOR RAISING PEAS.

It is observed that the common pea, whether white or grey, cannot be reared to perfection in any field which has not been, either naturally or artificially impregnated with some *calcareous* matter. And hence it is supposed to happen that peas are only cultivated universally as a field crop, unless in those parts of the country where either lime, marl or chalk abounds, or upon strong clays; except indeed on the sea coast, where shell fish are often caught in abundance, and where the fields are manured with their shells in a state of mixture with dung. But it is remarkable, that a soil that could scarcely have brought one pea to perfection, although richly manured with dung, from their running too much to haulm, and after blossoming, dying away without becoming ripe, if it has once had lime applied upon it, is capable, when properly prepared in other respects, of producing plentiful crops of peas ever afterwards.—*Farmer's Companion.*

"PATENT PORTABLE SPIRIT GAS LIGHT."

This is the name, given by the inventor, in Albany, to a combination of spirits of turpentine and alcohol, to be used instead of oil for lamps. It is said to be equal, and much *cheaper* than oil. *Sun-light*, the Geneva Gazette remarks, is both cheaper and better than any artificial light whatever, and its more general use would not only save many dollars, and preserve many eyes, but it has the additional recommendation of conducing to the health of the whole system, particularly when *used early in the morning!*

Who is the best man? Not he who makes the gretest show, or the most noise. But he who does the most good at the least expense.

THE GENESEE FARMER.

SATURDAY, MARCH 12, 1831

CHEESE MAKING.

The preparation of rennet is one of the first operations in cheese making, and the flavor of the cheese depends very much upon the manner in which it is prepared. For this purpose, the stomach or maw of some ruminating animal, is made use of, and that of a young calf is preferred by the best dairy women. Various opinions have prevailed at different times with regard to the use of rennet. The Jews made use of the juice of plants for coagulating milk for cheese making, as the use of rennet was strictly forbidden by the Mosaic law. The Dutch cheese of commerce is made by coagulating the milk with muriatic acid, which combining with animal alkali, contained in the milk, forms muriate of ammonia, and it is owing to the presence of this salt, that Dutch cheese has such a sharp pungent taste, like the sal. ammoniac of the shops. When the stomach of a young calf has been taken out, which is intended to be used as rennet, the contents should be emptied out, and the bag washed very clean, and laid down into a stone jar, or some other convenient vessel, and covered with a strong brine.

It is the custom of some to save the coagulated mild or curd, contained in the stomach, when the calf was killed; but it is found extremely difficult to keep it sweet, and therefore it is now neglected at most dairies. When the maw has been about four days in the brine, it should be taken out and drained, and put into a new brine, sufficient in quantity to cover the maw; in which, there should be put, at the rate of one lemon, and one oz. of cloves, to four maws. After the rennet is thus prepared it should be kept closely covered, so as to exclude the air as much as possible; a stone jug of sufficient size, is well calculated for containing it during summer, which may be closely corked.

Rennet which has been kept in this manner one year, is found to be better than such as has been newly prepared.

In whatever way the rennet is prepared, it should be done before the season for cheese making commences, in sufficient quantity for the season. It should all be prepared in one vessel, that the whole quantity may be assimilated in strength as well as flavour. One very great defect in most of our small dairies, is a want of uniformity in the quality of the cheese, and with large ones that we have never adopted any particular standard for quality, which should be known in market by a particular name.

In England, cheese making is reduced to a system, and the *kind* of cheese to be made being decided upon, the particular process for that kind is pursued; and the cheese are produced with as much uniformity, as our bakers make their bread from the same flour, and thus cheese are known from one end of the kingdom to the other, by name; and a person wishing to purchase of any given variety, can send for it with as little danger of being deceived, as there would be, if he sent to the bakers for a loaf of brown bread or a loaf of white.

Now this uniformity of quality, which should be known by name, in our market, is what is wanted to make our cheese compare with any in the world, as no country produces finer or richer pasturage for cows. The first great step towards this; is the careful preparation of the rennet, to have an article of the same strength and flavor through the whole season; and this can only be done by having it all prepared together, before the season commences. This is so important a part of the process, that it should never be trusted to unskilful hands

It is a very common practice for dairy women to send to the butchers and purchase dried maws. This is risking the produce of the dairy, as it is next to impossible to tell, after the maw has been dried, whether it was carefully done; and if not, no after process can restore it. And if the rennet is bad, the most skillful operator cannot produce good cheese with it. If you have not sufficient maws in preparation for the season, they should be purchased of the butcher, when first taken out, and prepared under your own direction. It has been practiced by some, to make use of the stomach of hogs, as a substitute for those of calves. But this should never be done, where those of calves can be procured, as cheese made from them is very apt to have a strong, rank, disagreeable flavor, unless there has been uncommon pains in preparing them.

But let every dairy man and woman remember, that after the rennet is well prepared, and the milk is in readiness, that unless there is a uniformity of process, there will not be a uniformity of product. In the first place, the greatest attention is necessary as to the quantity of rennet to a given quantity of milk.—This should always be determined by weight or measure—then the temperature at which the rennet is added. This should never be left to the vague manner of being determined by the hand, but by a thermometer. A thermometer is as essential in this process as in brewing or distilling; and we should pronounce that brewer or distiller mad who attempted to scald his grain without one.

BROCOLI.

This plant belongs to the cabbage family, but has not been cultivated in the U. States as much as the common cabbage. It appears to be a mixture between the cauliflower and common variety, and perfects itself with more certainty in this latitude than the cauliflower. Like the latter it is cultivated for the congregation of flower-buds, which is the part used; these appear in a conical shape, and are very tender. When used they are boiled and served up with drawn butter. The plants are to be sown and treated in the same manner as cabbage; and there is also early and late varieties, both of white and purple colour. The purple cape brocoli, or fall brocoli, is one of the best varieties for our climate, as the head of the flower-buds is large and close, and although the color when growing is a pale purple, when boiled it is of a beautiful green. In flavour, brocoli much resembles the cabbage, but the part used is extremely tender and delicate.

We would recommend to every farmer, to set out a few of the plants with his cabbage.

HAZLE NUTS AND FILBERTS.

The common hazle nut [*corylus anuncana*] belongs to the 20th class and 13th order of L.

This class includes those plants whose stamens and pistils grow upon the same plant, yet in separate flowers. The male or staminate flower makes its appearance in the fall, in the form of a catkin or ament, and remains on the tree until the opening of the female or pistilate flower in the spring, after which they drop.—The hazle nut grows wild in many parts of our county. The *corylus avellana*, or filbert, belongs to the same class and order as the common hazle nut, and of course can be cultivated by grafting upon the wild stocks of our country. As the fruit of this last variety is universally prized, we would recommend it to those who have the wild hazle nut upon their lands, to make the experiment the ensuing spring.—As the filbert is a larger growing shrub than the hazle nut, it may be necessary to graft at the ground, in order that the graft may take root, as it would out grow the stalk. Perhaps by grafting in the tops, dwarf standards might be produced, which would be ornamental. By this method, the fruit would be produced much sooner than from seed.

As both these varieties endure our winters perfectly, we can see no reason why an orchard of filberts would not be profitable.

EVAPORATION, CLOUDS, &C.

Clouds are commonly supposed to originate at a great distance from the place where they are first observed. Perhaps by a majority they are thought to arise where no human eye is present to behold them. This opinion flows naturally from the fact, that large clouds are first seen at a distance, aproaching majestically towards us; and when in the stillness of a beautiful summer afternoon, I see the horizon suddenly obscured by a dense thunder cloud, gathering blackness as it arises, I often wish that its origin were veiled forever from human comprehension, that we might wonder and adore the more profoundly, the every-where present but unseen Author.

But philosophy has penetrated the veil, and we are no longer at liberty to conjecture and speculate on this interesting subject. From the minutest globules that are exhaled from the surface of land and water, commences a train of events that have their consummation in the most terrific thunder storms.

Heat, and its variations, seems by far the most active agent in the production of atmospheric phenomena. Air, however, at any temperature, is capable of suspending a certain quantity of moisture, and though not always visible, it still contains in its driest state, more or less water.

Its capacity for moisture, though not increased as its temperature, is greatly augmented; for in this last case, vegetation and the earth's surface would be deprived of rain, when it was most needed, viz—in the hottest summer weather.

There is a point of deposition at all temperatures, depending on the quantity of moisture contained in the air. When therefore at the highest temperature, the air has attained its maximum of moisture, deposition commences in the form of dew or rain.

The coldest air is consequently the driest,

and when the extreme cold is accompanied by high wind, evaporation is very rapid, or the attraction of air for moisture is very great, insomuch, that ice, at a temperature far below the freezing point, is rapidly absorbed and wasted away.

The agency of winds in evaporation is very great; hence, high winds are soon accompanied with flying clouds, and not unfrequently with storms. But the quantity of water evaporated, depends so much upon the surface over which the wind passes, that rain or snow, as a consequence, is made to depend in this, and probably all countries, upon the direction from which it comes.

Evaporation has ever been to me a singular and inexplicable phenomena; nor do I find a satisfactory solution of the problem in the writings of the most distinguished philosophers. The specific gravity of water, contrasted with that of air, or even a knowledge of the physical properties of them both, disconnected with each other, could never lead, or even suggest to the mind of any man, that water could be so mechanically divided, as to be suspended at any height, in the form of vapor or clouds, for any length of time; much less that it could be buoyed at the height of many miles, where the air is greatly rarified, and there float promiscuously, as a feather upon water.

Without accounting satisfactorily for this extremely useful operation, many have theorized, and offered interesting explications, cherishing a belief that assiduity and further researches would develope the truth or falsity of their reasonings. A notice of these will form part of the subject of a future article.

* * *

A SUGGESTION.

We beg leave to suggest to our readers the benefit which would result from the practice of committing to writing, from time to time, such observations, connected with their business, as in their several opinions, might be worth being generally known, and occasionally sending transcripts from such memorandums, to the editors of the Genesee Farmer, as it would promote the objects for which the paper was established.

It would be desirable if all, both far and near, but more especially, a number in each county adjoining, and at a distance, could be impressed with the great advantages that would result to all, by giving, in the shape of short communications to the editors, such facts as have a bearing upon any of the subjects, open for investigation, in our columns, and come within this purview. On the subject of the weather it would be interesting to know from whence proceed our long and heavy storms, both of snow and rain—the direction of high winds and tornadoes—their duration and effects, especially in producing storms, and their agency in changing temperature, &c. &c.

To be more explicit, we would respectfully suggest the expediency of submitting these subjects in form of queries, to be answered as soon as circumstances will admit.

On the state of the weather alone, as connected with the subject of meteorology.

What is the general direction of winds, particularly high winds?

What are its effects in producing changes of temperature, and also storms?

From whence do our storms, both of rain and snow, proceed?

Please to mention the day, and if possible the hour of their commencement, and their duration, and likewise the depth in inches, and the effect upon the temperature.

Minuteness in your description of storms and tornadoes is very necessary, for the purpose of accurate deductions.

And as spring has commenced, on the subject of vegetation, connected with the time, and state of weather.

At what time did the first buds appear?

At what time did vegetation from the ground commence?

What was the state of the weather for a few days previous?

Did your wheat winter-kill—and how do you account for it?

When were the first blossoms discovered?

On what day were they first seen on fruit trees—and on what trees?

What is the succession of blossoming on all your trees?

On what night, from April forward, had you frost, and what its effects?

What was the temperature and direction of the wind?

When did you first plant seeds, and did they vegetate?

How late can oats be sown and come to maturity?

What the day and soil on which you planted your corn?

Did you plant upon ridges or in furrows?

How soon after planting did it come up?

How did you guard against the corn worm?

How do you prevent bugs from destroying cucumber vines?

On what day did the first swallows and martins appear and disappear?

When do you sow or plant peas?

How soon after planting had you cucumbers?

Did your flax do well?

On what day did you commence wheat harvest?

At what time was your corn suitable for boiling.

When did you plant potatoes—how prepare the ground—and when fit to boil?

On what day can you pronounce your corn secure from frost?

How do you select your seed corn?

How do you prepare your flax for getting out?

Such are but a few among a thousand inquiries, the answers to which would diffuse much useful information. Other facts, that suggest themselves to any, should receive attention; and we can discover no legitimate reason why farmers and others, in circumstances suitable for making observations of such general and important consequence to the agricultural interest of the country in which they live, should withhold so small and reasonable a contribution to the friends of useful knowledge, from the inexperienced and uninformed. Moreover, they can easily discover a two-fold benefit to themselves; first, a habit of correct observation, which reduces all our labor to a system, and thereby ensuring certain results, whether in increase of riches, or of successful experiments in agriculture; and secondly, the equalization of knowledge, by imparting their own mite individually, and receiving in return the whole fund thus collected. And furthermore, we shall thereby be enabled to institute a comparison with other places in the same range of country, as well those at a distance; and tables deduced from such observations, for each county in the state, would be invariable, and subjects of great curiosity to all inquiring minds.

* * *

GEOLOGY.

[Continued from page 60.]

The *Geodiferous Lime-rock*. This is the next formation above the *Lias*, and is about 30 feet thick, where it crosses the valley of the Genesee. This is a dark coloured lime-rock, containing considerable quartoze sand, and as the name indicates, full of geodes or holes. These holes are frequently lined with crystals of dog-tooth spar, sulphate of strontyan, barytes, and lime, also some small crystals of zinc blende, fluor spar, and sulphate of lead. This rock when broken or struck with a hammer, gives off a very disagreeable bitumious smell. This rock forms the bed of the Genesee river for several miles above the falls at Rochester, and is the superincumbent formation over considerable extent of country, forming by its decomposition a light strong soil; but in many places there is not sufficient depth to prevent crops being injured by drought. When burnt, this rock forms excellent lime for plastering, the quartz sand contained in it being of service, as the mortar becomes more hard, than when made from lime which does not contain it. The lower layers of this rock are very good for building, being more compact than the upper ones.

The *Cornitiferous Lime-rock*, or lime-rock containing horn stone is the next in ascent.—There is very little difference in the appearance of this from the former rock to a superficial observer. The colour is not as dark as the former, and the layers of *horn-stone*, which are contained in it, serve to distinguish it.—Like the geodiferous, it makes good lime for buildings when burnt, & being generally in thin layers, it is very useful for making stone wall. By some Geologists these two rocks are considered as belonging to the same formation, and we confess we cannot see any very great objection to adding to these the third, or carboniferous formation which overlays them. One strong argument in favor of this, is the bituminous smell, which is similar in them all. Again, by this family connection the heaviest part of the formation, the sandy lime stone would be at the bottom and the lighter one, the bituminous shale would be at the top, which would be in the natural order, in which they would subside, allowing they all belong to the same formation.

The cornitiferous lime-rock forms the bed of the Genesee river, from near Henrietta to Mount Morris. This rock is generally the floor of the coal formations. The next in progression is

The *Carboniferous rock*, or bituminous shale. This formation is arranged by Professor Eaton under the head of cornitiferous lime-rock, but we will describe it separately. It overlays the last mentioned rock, and forms the perpendicular banks at Mount Morris. It is of a dark brown color approaching to black, breaks with

a fracture like chalk, has a strong bitumious smell, when thrown upon the fire crackles and flies to pieces, and will burn with a bright glare for some time.

When the stone is dry, by wetting it with the mouth, it gives off a strong alluminous smell; when decomposed, it makes a dark clayey soil, which is very good for grass and wheat, and is very retentive of moistnre. It is owing to the decomposition of this rock that the soil upon the Genesee flats has such a dark colour. It is in this formation that all the bituminous coal of the south-west is found.—The out cropping of this rock may be seen at Le Roy, also a little south of Geneseo, on the road to Dansville.

Between Mount Morris and Nunda this rock passes under a silicious formation, and is not seen again in a southern direction, north of Mc Kean county, in Pennsylvania, where it is found to contain beds of bituminous coal; it also contains beds of coal on the south side of lake Erie. The average thickness of this formation is about 100 feet.

The next formation above the bituminous has been denominated *Pyritiferous Shale*, or *Graywacke*. It is about five hundred feet thick, varying in color from a pale blue to an ash color, and in hardness, from a soft alluminous shale to rock sufficiently hard for grindstones, some of which formed from this rock, have proved to be of excellent quality. From the great thickness of this rock, it is the superincumbent formation over a large tract of country, on both sides of the Genesee river. From the nature and proportion of the component parts, which are sand, clay, and lime, when decomposed, it forms one of the finest wheat soils in the state, and the clay is in sufficient quantity to make an excellent grazing soil, which is not readily affected by the drought.

The wheat brought to this market the past winter, from those lands, has been superior in quality to any other. We would not be understood, however, to say that all the lands south of Mount Morris, to the Pennsylvania line are universally good; on the contrary, there are some wet cold lands, but there is a fair proportion of good.

Above this, and capping the dividing ridge between this state and Pennsylvania, is a rock formation, which we are not sensible has been named by geologists. It is a coarse sand rock, of a light gray, or flint white, in some localities; in others, it is a conglomerate rock, made up of rolled qnartz pebbles, of a snowy whiteness, varying in size from a pea to a hen's egg. Boulders, or large masses of this rock may be seen scattered over the country, forty miles north of the ridge, and it is one of the purest silicious rocks to be found in our country, and of course valuable for glass making.

☞ Correction of errors in the communication on the *Early History of the Genesee Country*.

In the Note on the Military Lands, for "ten square miles," read *ten miles square*.

In the 3d column, for "42 miles east of the 82d mile stone," read 42 *miles west, &c.*

Toward the close, after "by a Mr. —— Carey," add *at Canandaigua*.

CHOICE FRUIT.

It has been gratifying to every friend of Horticulture, for the year past, to notice the zeal which has been manifested by our farmers and gardeners for introducing into our country every kind of choice fruit, suited to our climate; and to such lengths has this noble emulation been carried, that we can now boast of having most of the choice and valuable varieties, not only of America, but of Europe; and this has been so managed, that the expense has been trifling, compared with the benefits which may be expected to flow from their introduction.

We would now remind our readers that the best season for transplanting trees is approaching, and that a few dollars expended in the purchase of choice varieties, adds more to the comfort of a family, and to increase the worth of property on which they are planted, than double the amount expended in any other improvement.

For the purpose of facilitating the introduction of valuable kinds of fruit and ornamental trees, shrubs, plants, roots, or garden seeds, of any description, any orders sent to the office of the *Genesee Farmer* will be strictly attended to, without any charge for personal services; and any of the above articles will be procured from any part of the United States, when orders are sent seasonably. When persons are not acquainted with varieties of fruit, an experienced nursery-man will make the selection, if requested.

☞ Catalogues of most of the nurseries may be examined at this office.

WHEAT.

The Waterloo paper states, that upwards of 400,000 bushels of wheat have been purchased in that county during the last six months, a great portion of which has been purchased in that village.

DR. EIGHTS' ADDRESS.

We have read with much pleasure and instruction the able address delivered on the 1st. inst. before the New York State Medical Society, by Jonathan Eights, M. D. the president thereof, and which is published with the proceedings of the society.

The subject of the address is *Vaccina, Cow or Kine Pock*, and the manner in which it is treated is simple, clear and interesting. We should think no one could read it without being fully convinced that vaccination, when properly administered, is a perfect security against small pox infection, and also against what is called the varioloid; and we believe that if the address were generally circulated among the people, it would induce a general adoption of vaccination, and thus that loathsome disease, the small pox, would soon be known no more.

The place which the author held for many years, as physician of the almshouse in this city, gave him abundant and satisfactory opportunities of observing this disease, and of judging of the effects of vaccination. Among other instances, he mentions one of a woman who had the small pox and died with it, whose infant, which had been previously vaccinated, was nursed by her and lay with her until within two days of her death, and escaped the contagion.

In 1824, the small pox made its appearance in this city, being brought by emigrants from Canada. It spread, says the author, with rapidity, for some time, until checked by a general vaccination, and the prudent measures of our corporation. He says he believes there never was a greater proof of the preventive powers of kine pock than during the prevalence of this disease. Among all whom he had vaccinated from 1810 to that time, he knows of no instance of small pox occurring

The author satisfactorily accounts for the failure of vaccination in some instances, by showing that it was either performed by an ignorant person, or that the matter used was not genuine; and to prove his positions, he gives several cases which came under his own observation.

He remarks—

"In order to prevent the failure of vaccination, it ought to be performed by no person unless a regular physician. It unfortunately has been and still is the custom for persons of every grade, of every habit, of every occupation, men and women, to vaccinate, and with instruments as rude and as various as their various occupations. Can it then be a matter of surprise that failures do take place and that a greater havock in human lives does not occur during the prevalence of epidemic small pox? It becomes then the duty of physicians to make themselves thoroughly acquainted with this disease, and with all its variations; to lay aside all sordid views; to act as men who have the health, welfare, and preservation of human life only in view, and to consider this as their first great object."

The address contains some remarks on the subject of obtaining and preserving pure vaccine virus; and mentions the difficulty which often occurs of procuring pure virus when most wanted. To remedy this serious evil, the author suggests the establishment of an institution, founded by private association, and depending on individual support; or one established, conducted and supported by public patronage. He says "an institution under the patronage and control of the state, properly conducted, and established on a liberal plan, would be a public blessing."

The address concludes with the following paragraph, and it is hoped that the suggestion made, may obtain the attention of the legislature and induce them to take active means in this great cause of humanity.

"Almost all the governments of Europe have institutions of this kind. Vaccination is under the direction, patronage and control of the states where they exist; and would not our legislature be consulting the vital interests of the state, of posterity and of mankind, by turning their attention to this important subject? The preservation of health and the lives, not only of the present generation, but of unborn thousands, is certainly of as much importance as any subject that can engross their time or their attention."–[Alb. Dai. Adv.

CARPET WEAVING.

The business of manufacturing Carpets in this country, has not existed much beyond four years, and yet with such signal success has it been prosecuted, and so good are the articles made, that the domestic manufactures have superceded the foreign ones, and they are now almost excluded from the market.—One of the principal establishments in this country for weaving carpets, is at Tariffville, Connecticut, about eleven miles north west of Hartford, on the Farmington river; there are four other establishments of equal magnitude in this country, namely, Enfield, Lowell, Great Falls, and Haights, near New York, which supply the American market, and are admitted by the most prejudiced individuals, to be equal to the best imported.

The village of Tariffville is wholly supported by the Carpet Factory, & numbers between

three and four hundred individuals; the Factory buildings consist of a spacious five story stone mill and a stone dye house; a weaving house, machine shop and six other wooden buildings connected with the working departments; there are sixteen dwelling houses, besides taverns, stores, mechanic's shops, and other buildings attached to the establishment. It employs 83 males and 42 females, and pays out annually, for labor and fuel, about $25,000; the quantity of wool used yearly amounts to 150,000 pounds, and much of it is brought from South America and the Mediterranean; about 100,000 yards of Carpeting are manufactured annually, and the capital invested amounts to upwards of $100,000.

This estalbishment has been in operation only about three years, and has already an established reputation for the beauty and durability of its Carpets. The process of weaving is singularly intricate and perplexing, particularly the formation of the figures and the intermingling of the various colors and tintings; this operation is performed entirely by males, principally Scotchmen, whose skill and experience cannot be surpassed scarcely in Europe. The high price of wool has tended to enhance the value of American Carpeting, but when our farmers turn their attention to the more general growing of wool, we may expect a vast quantity of money will be kept at home and the price of American Carpets proportionally reduced.—*Northampton Courier.*

NEWS OF THE WEEK.

A counterfeiter, calling himself Robert Gray, has been arrested in Vergennes, Vt. In his wagon was found a roll of $1,800 in spurious bills—$1,000 on Geneva Bank, N. Y. about $500 on Rutland Bank, and $200 on the United States Bank, Philadelphia. He was on his way from Canada to New York.—*Counterfeit Detector.*

The Naval Court Martial, lately sitting for the trial of Commodore Creighton, at Philadelphia, adjourned last Thursday, *sine die.*

ST. JOSEPH LAND OFFICE.

The law having passed establishing a land office in the St. Joseph country in Michigan, the president has appointed the hon. Abraham Edwards, register. Emigrants to the St. Joseph country will no longer be under the necessity of travelling 150 or 200 miles to enter their land at Detroit or Monroe.—*Buff. Rep.*

IMPRISONMENT FOR DEBT.

A bill abolishing imprisonment for debt was passed in in the Senate of Maryland on Thursday last.

EXPLOSION.

On the 24th ult. at 5 o'clock, P. M. one of the graining mills attached to the powder works belonging to Mr. Rogers, at Newburgh, exploded, and killed one man, Francis Murfey, who was in it at the time. No other person was injured, and no damage of consequence done to any of the other buildings. There are no apparent grounds from which to explain the cause of the accident.

BRIDGE GONE.

The Bridge across the Gensee River near Capt. Jones', between Geneseo and Leicester was carried away by the ice and high-water, on the 4th inst. The Geneseo Journal of Wednesday, says—The water in the river is now high, overflowing the flats in some places; and the river is completely dammed up with ice for several miles, opposite this town.

SINGULAR BIRTH.

A poor woman, in the vicinity of Winchester, was on Tuesday safely delivered of twins, united to each other precisely in the same manner as the Siamese youths, who have excited such curiosity in the metropolis.

AMERICAN TARIFF.

One effect of this measure has been the importation of English yarn into the U. States, instead of cloth. Formerly we exported vast quantities of cloths to America, but the duty imposed by the tariff is now, including freight, &c. 18d per yard, and we send them the yarn to make them of in the dyed state. Immense quantities of cotton, linen worsted and woollen yarns are now exported from England, and woven in foreign countries, in some of which the power-loom is in full operation.—*Leeds Mercury.*

ANOTHER RESTITUTION.

The comptroller of this state, has received an anonymous letter by the western mail, enclosing *thirty five* dollars, and containing the following words:—"This money belongs to the canal fund—you will please appropriate it accordingly"

NEWSPAPERS IN OHIO.

The Zanesville Republican contains a list of all the newspapers and periodicals now published in Ohio, giving the names of the publishers or editors, the size, and location of each. It appears from this that there are 101 newspapers and five monthly journals now published in this state.

NEW CATALOGUE.—PRICES REDUCED.

Linnæan Botanic Garden and Nurseries, at Flushing, near New-York.

WM. PRINCE & SONS, proprietors of this establishment, now announce that the great extension made in their establishment, which now covers nearly 50 acres, compactly filled with the choicest Trees, Shrubs, &c., has enabled them to reduce the prices for various kinds; and their new Catalogue with the reduced prices will be speedily presented to the public, when it may be obtained of the various agents, or by application to themselves direct by mail. The greatest attention and the strictest scrutiny have been exercised in regard to the quality and accuracy of their Trees, and they are of a larger size than at any previous period. Aware that the establishment of Nurseries in every part of our country would be a national advantage, they will furnish all supplies in such cases at a liberal discount, and at a credit to comport with the convenience of the purchasers. Any information desired will be furnished by return mail, to those who desire it, and all orders &c. will receive the accustomed attention and despatch.

Those who desire any additional information respecting the establishment, or who wish to send orders for Trees, Shrubs, etc are requested to call on A. REYNOLDS, in the Arcade, first door below the Post Office, who is an authorized agent of the establishment.

Rochester, March 12th, 1831. F2t

POTATO-ONIONS.

SOME of these onions have been left with the Publisher of the *Farmer*, for sale, by Mr. Barker. (See Farmer no 7, page 51, for directions for cultivating them.)

GARDEN SEEDS.

THE subscribers are now ready to receive the spring orders of their customers, having received by the Sovereign, from London, and by arrivals from France and Holland, a choice assortment of Garden, Field & Flower seeds—among which, are many fine sorts of early Cabbage; early and late Cauliflower; purple Cape Brocole; early scarlet Radish; Mangel Wurzell: Sir John Sinclair's new Silver Beets, (a very luxuriant and valuable vegetable); *Bishop's early Dwarf Prolific Peas*, 75 cents per quart. These peas need no recommendation; many who had them last season attest to their superior quality—they were introduced by a Scotch Gardener, named Bishop, 1827, in London, and so great was their reputation, that they sold for one guinea per pint; they are remarkably early, very productive, and grow only twelve inches high—should be planted three inches apart, as they spread like a fan; they commence blooming when only three inches high.

Also, a few pounds superior white Mulberry Seed, growth 1830, price 50 cents per oz. or 6 dolls. per pound; Perennial Rye Grass; Orchard Grass; fine early Potatoes; English Windsor Beans; Green Nonpareil Beans, &c. &c.

Bird Seed of every sort: fresh Embdon Grotts; Oat Meal; Barley Meal; Rice Flour; Shaker's Parched Corn; Medicinal Herbs; Barks and Roots in great variety.

Also, 40 bushels fine white Mustard Seed, received by the Columbia and Hudson, late London arrivals; this Seed was selected expressly for Medicine—is quite free of dust and impurity

Gentlemen supplied with Gardeners, by the day, month or year. G. THORBURN & SONS.

Feb. 29—G F 6 w 67 Liberty street, New York.

ROCHESTER PRICES CURRENT.
March 11, 1831.

The Wheat Market—Owing to the late news from Europe, there has been considerable business done in wheat, the week past; several large lots have been bought, and prices have rather improved, although we quote the same as the week before. Several contracts have been made for delivery in June and July, as high as $1 09, in lots of from five to ten thousand bushels.

Ashes per 2240 lbs		Mink	12a31
Pot	$91a92 50	Raccoon	18a31
Pearl	100a102 50	Martin	25a62
Apples per bushel	31a50	Fisher	37a50
Do dried	75	Wild Cat	18a25
Bristles, comb'd per lb	20a31	Gray Fox	18a25
Beeswax do	18a20	Grass Seed per bush	62
Butter do	10a12	Hops per lb	12a15
Beef—Mess per bbl	$8a9	Honey do	09
Do prime do	5a7	Lard do	06a07
Do fresh per lb	02a03	Mutton do	02a03
Barley per bushel	38a44	Mustard Seed per bush	$3
Beans do	50a62	Oats per bush	25a31
Candles, mould per lb	9 cts	Old Pewter, Brass and Copper per lb	14
Do dipped do	8 "	Peaches, dry'd bush	100a200
Do sperm do	28 "	Pork, mess per bbl	$12a13
Corn per bushel	50a56	Do prime	8a9
Cheese per lb	04a05	Do fresh per lb	03a04
Clover Seed per bush	$4 50	Quills per 100	25a30
Flour per bbl	5 50	Rye per bush	50a56
Flax per lb	07a08	Rags per lb	03a04
Flax Seed per bush	78a87	Salt per bbl	$1 75
Feathers per lb	31a37	Tallow per lb	06a07
Furs—Otter	100a400	Wheat per bush	109a115
Fox, red	50a75	Buckwheat flour, cwt.	$1 75
Fox, cross	100a200		

METEOROLOGICAL TABLE,
for the week ending March 5, 1831.

Days	Ther morn	Ther even	Barometr morn	Barometr even	Winds morn	Winds even	Weather clear	Weather clo'dy	Weather rainy	Weather high winds	Observa'ns
27	40	22	29,82	29,75	w	n e	1				
28	42	42	29,68	29,64	s e	s e	1				*
1	54	39	29,74	29,65	s w	s w	1				[ing.
2	56	46	29,44	29,25	s w	s w	1				No sleigh-
3	42	40	29,45	29,60	w	w		1	1		1-2 in. rain
4	50	50	29,35	29 30	s w	s w		1		1	gr'd bare
5	44	34	29,55	29,65	w	w		1			

☞ *The Barometrical and Thermometrical observations are registered at 10 o'clock A. M. and P. M., which by a long series of experiments made for the purpose, show that time to give a nearer mean average of the relative heat of a day than any other time.*

* Temp. in sun 114 deg.; in shade, 60 deg. 2 o'clock.

BANK NOTE TABLE.
Corrected Weekly for the Rochester Daily Advertiser.

NEW-YORK.
All banks in this state, *par*, except the following
Broken Banks. Washington & Warren, Barker's Exchange, Franklin Bank, Middle Dist., Columbia, Greene County, Marble Manuf. Co., Plattsburgh, and Niagara.

MASSACHUSETTS.
Al banks in this state, *par*, except the following
Broken Banks Farmers' b'nk of Belchertown, Sutton, Berkshire, Essex and Brighton banks.

VERMONT.
All banks in this state, *par.*

RHODE-ISLAND.
All banks in this state, *par*, except the following
Broken Banks Farmers' Exchange, and Farmers' & Mechanics' banks.

CONNECTICUT.
All banks in this state, *par*, except the fellowing
Broken Banks. Eagle, Eagle pay'ble at Union bank New-York, Derby, and Derby payable at Fulton bank New-York.

NEW-HAMPSHIRE.
All banks in this state, *par.*

MAINE.
All banks in this state, *par.* except the following
Broken Banks. Castine, Wiscasset, Hallowell & Augusta, Kennebec, and Passamaquoddy banks.

NEW-JERSEY.
State b'nk, & Trenton Banking Company, *par.*
All other banks, 2 *per cent*, except the following
Broken Banks. Salem & Phil. Manuf. Co., Monmouth, Hoboken and Grazing Co., N. Jersey Manuf & Banking Co. at Hoboken, State Bank at Trenton, Protection and Lombard, and Jersey City.

PENNSYLVANIA.
Philadelphia Banks, *par.*
All other banks, 2 *per cent*, except the following
Broken Banks. Farmers' & Mechanics' at N. Sa., Centre, Huntington, Meadville, Marietta, Juniata, Greencastle, Bedford, Beaver, Washington, Uniontown, Agricultural, Sil. Lake, Westmoreland at Greenburgh, New-Hope Bridge Co. new emission, and Brownvile banks.

OHIO.
All banks, 4 *to* 6 *per cent*,

MICHIGAN.
All banks, 2 *per cent*, except the following
Broken Banks. Monroe, and Detroit.

CANADA.
All banks, 2 *to* 3 *per cent*, except the Upper Cana. at Kingston, and Unchartered banks.

☞ *The above table when speaking of foreign Bills, refers to those of $5, and over, as none of a less denomination are receivable.*

MISCELLANEOUS.

THERE'S MUSIC IN A MOTHER'S VOICE.

There's music in a mother's voice,
More sweet than breezes sighing;
There's kindness in a mother's glance,
Too pure for ever dying.

There's love within a mother's breast,
So deep, 'tis still o'er flowing,
And care for those she calls her own,
That's ever, ever growing.

There's anguish in a mother's tear,
When farewell fondly taking,
That so the heart of pity moves,
It scarcely keeps from breaking.

And when a mother kneels to Heaven,
And for the child is praying,
Oh, who shall half the fervor tell
That burns in all she's saying!

A mother! how her tender arts
Can soothe the breast of sadness,
And through the gloom of life once more
Bid shine the sun of gladness.

A mother! when, like the evening's star,
Her course hath ceased before us,
From brighter worlds regards us still,
And watches fondly o'er us.

Extract from an Address, delivered before the Massachusetts Charitable Mechanic Association, October 7th, 1830, by Joseph T. Buckingham, Esq.

"Give me whereon to stand, exclaimed Archimedes, and with my lever I will move the world. The mechanics of these free and independent states can do as much; they can make as proud a boast as the Grecian philosopher, and they are not, like him, without a safe position on which to plant themselves, while they put the power into operation. The influence they possess as a body, is daily increasing. An awakening spirit is abroad among them, and stirring them up to the establishment of schools, lyceums and institutions for purposes of education and for uniting and directing their energies to the advancement of literature, arts and sciences. The highest honor of a mechanic, or any other man, consists in the cultivation of his mind; because it is mind that controls and directs every thing else. It is mind that pursues, preserves, and enjoys happiness; it is mind alone, of all earthly possessions, which is eternal, mind is the only attribute of our nature which exalts us to the likeness of our Maker—the only one in which the image of God is reflected.

"It is the mind that makes the body rich." It is wisdom and understanding that makes the man independent. Ignorance is of all slavery the most degrading. Chains and fetters may be made of gold as well as of iron, but neither the one nor the other can keep down the energies of an intelligent, well cultivated, independent mind,—a mind trained in the school of virtue, and imbued with principles of honesty, integrity, firmness, and that self-love which forms the basis of the social system. The power of such a spirit is uncontrolable and unlimited; its elasticity can no more be subdued than that of the vital fluid which sustains its physical organization. Prison walls cannot confine it; nor mountains nor seas set bounds to its operations.

"Do you ask what is the evidence to support so broad an assertion, look at your own doors. Look at your public school houses, which from year to year, send forth their hundreds of boys and girls, instructed in all the elements of all that is indispensable, and of much that may be superfluous in education, forming a basis on which they may build a fabric of moral and intellectual power, which no commotion can place in jeopardy, no revolution can overturn or destroy.—Look at your infant schools where woman—the first and best instructor of human ignorance—the first and last supporter of human weakness—the purest and noblest nourisher of the human affections—waits and watches for the development of the yet unformed idea, and from the instant of its birth nurses it in tenderness, and trains it with fidelity, till it shall acquire strength and firmness to be handed over to its ruder teacher, man.—Cast your eyes back only for a few days, and see your spacious common, crowded with the beautiful, the innocent, the wondering, the inquiring young, whose intelligent eyes asked of every passer-by in that splendid pageantry which marked your centennial festival, "what mean ye by this service and these testimonies?"—Look on these things, and ask yourselves if you do not perceive in them the workings of a restless, deathless spirit of independence—the glimmering of an unquenchable spark of patriotism, which a breath can raise to a flame—the consciousness of an indestructible and ever active mind, susceptible of all that is great, good, or elevated and honorable—an earthly essence that may be prepared for weal or wo—a blessing or a curse, to itself and to all surrounding existence."

SELECTED FOR THE GENESEE FARMER.

AN ACCOUNT

Of a remarkable species of men, two hundred leagues from the country of the Hurons.

A man who had rambled and travelled about the world for many years, at length returned to his native country—his friends flocked to welcome him, and every one expressed their joy to see him returned safe and sound, and after the mutual salutations were over, each was desirous he should recount some of his adventures, and give them a history of the wonders he had seen.

The budget of miracles was presently opened, and among many others, he recounted the following: "You well know my friends, the prodigious distance from this country to that inhabited by the Hurons, well, two hundred leagues from that country I saw societies of men whose actions appeared very singular to me. They would often sit around a table whole nights and days, though there was no cloth laid, or any thing for them to eat, the thunder might roll over their heads, two armies might fight by their sides, the heavens might menace ruin without making them quit their places, or giving them the least disturbance; they appeared to be deaf and dumb.—From time to time you might hear them utter some badly articulated sounds, which had no connection with the business they were about, they often turned their eyes to some part of the company in a strange manner, and made singular motions with their hands—looking with the most overpowering intensity on some little machines or images before them, I often looked at them with astonishment, for they were generally surrounded with spectators who took no part in their orgies, but seemed as intently engaged as the sitters, and believe me my friends I shall never forget the troubled countenances which I have seen on these occasions, despair, rage, and sometime malignant joy, blended with mad inquietude were by turns depicted on their haggard countenances, anon, with horrid blasphemies, they exhibited the rage of Eumonides, then the serious and sullen air of the infernal judges, and then the pangs of a malefactor going to the gibbet"

But said our traveller's friends, "what had these unhappy creatures in view? were they laboring for the public good?" No—"Were they searching for the philosopher's stone?"—It was not that—"It was the quadratum of the circle or the purpetual motion."—Still less—"Ah! me have it, they were performing penance for their crimes."—You are mistaken again—"Why then you have been telling us about a set of madmen or fools, without hearing, speaking, taste, or feeling, what could they be doing?"—They were civilized men in a christian country, GAMBLING.

HONEY LOCUST BEER.

Recipe.—Take one bushel of honey locust seeds and pods, when about ripe, break them, put them into a barrel, and fill it with boiling water; let it stand until milk warm, then add a pint of good yest. Put in the bung lightly, until fermentation is nearly over, then rack off, as with cider, when clear, bottle it and wire the corks. When kept a few months it is equal to sparkling champaigne. It can be used in two days after it is made.—*Western Tiller.*

CULTURE OF SILK

Judge Spencer of New York has made various appeals to the House of Representatives to take up for consideration the bill to promote the growth and manufacture of silk. The importance of this object has, as we learn from a Washington paper, strongly impressed, not only the learned and respectable Chairman of the Select Committee by which the bill was reported, but also a great many of the most reflecting of the members; and it is greatly to be regretted that every effort to reach it has been vainly made. We annually export millions for the purchase of foreign silks; while for a single appropriation of about one-fiftieth or one-sixtieth of that annual expenditure, we might, as is averred, secure a home manufactured fabric, the material of which might be produced on our own soil, and the reeling, weaving, and dying of which may be performed by our own labor. It was hoped that a more successful effort would be made by Judge Spencer on Saturday, to induce the House to consider this interesting subject.

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